



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Sandra J. Rotar
Health Operations Administrator

Health Department

www.milwaukee.gov/health

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

Routine Food

ROBERT PYLES
BETTY PYLES
MCDONALD'S
8100 W BROWN DEER RD
MILWAUKEE, WI

2/10/2016

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount:
\$107.00

CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
Cross Contamination		
3-302.11	Freezer adjacent to prep line had raw meat stored above cookies and pies. All food must be protected from cross-contamination. Store RTE foods separate from raw items to prevent cross contamination.	2/10/2016
4-602.11	A) Coffee dispenser (McCafe) had sticky residue on underside of screen and on the splash shield. B) OJ dispenser had sticky build up behind splash guard and at nozzle. Food-contact surfaces and utensils must be cleaned as required.	2/10/2016
Improper Hold		
3-501.16	A) Grilled onions were in cold storage at 47F. B) shell eggs were stored at room temperature 58F. Potentially hazardous food must be held cold at 41 degrees or below. Discard	2/10/2016
Other CDC Factors		
2-102.11	PIC was unable to demonstrate knowledge of food safety and employee illness. Make sure the person in charge is able to demonstrate knowledge of the appropriate requirements of the Food Code. Certified Food Manager needs to be onsite during all hours of operation.	2/10/2016
Personal Hygiene		
2-301.14	Employee was seen cleaning grease, pulling raw food items, cooking, and moving ready to eat food items without washing hands. (Gloves were changed). Employees must wash their hands before working with food and between tasks.	2/10/2016



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Sandra J. Rotar
Health Operations Administrator

Health Department

www.milwaukee.gov/health

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

6-301.11	No soap available at the handsink adjacent to hamburger grill. Make sure all handsinks are supplied with soap. COS REPEAT VIOLATION	2/10/2016
6-301.12	No towels available at handsink adjacent to hamburger grill. Provide single service toweling for all handsinks. COS REPEAT VIOLATION	2/10/2016
6-301.14	Not all handsinks in food prep area had signage. Provide a sign at all handwash sinks informing employees to wash their hands. COS	2/10/2016

CDC Risk Violation(s): 8

Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
4-901.11	A) Pans were stacked while wet. B) Dirty utensils were stored with clean utensils and pans. Utensils must be air dried after washing and sanitizing.	2/10/2016
6-501.16	Drying Mops. Two mops were found stored in stagnant water. After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.	2/10/2016

Good Practice Violation(s): 2

Total Violations: 10

Notes:

On 2/10/2016, I served these orders upon ROBERT PYLES
BETTY PYLES by leaving this report with

Inspector Signature (Inspector ID:114)

Operator Signature